

Potato topped hamburger delight300

Number of Servings: 300 (367.52 g per serving)

Amount	Measure	Ingredient
60.00	lb	Beef, ground, hamburger, pan browned, 1
7 1/2	qt	Onion, white, fresh, chpd
1 1/2	tsp	Spice, pepper, black, ground
36.00	lb	Soup, tomato, w/tomato pces, low sodium
11.00	gal	Snap Beans, green, cut, fzn
9 1/2	gal	Mashed Potatoes, Naturally REAL, low so
3 3/4	gal	Cheese, cheddar, shredded

Nutrients per serving

Nutrition Facts

Serving Size (368g)
Servings Per Container

Amount Per Serving

Calories 380 Calories from Fat 150

% Daily Value*

Total Fat 17g 26%

Saturated Fat 8g 40%

Trans Fat 0g

Cholesterol 80mg 27%

Sodium 240mg 10%

Total Carbohydrate 28g 9%

Dietary Fiber 5g 20%

Sugars 5g

Protein 27g

Vitamin A 8% • Vitamin C 15%

Calcium 20% • Iron 15%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

		Calories: 2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Instructions

Prepare fresh or instant potatoes (1/2 c/serving) for the yield you are preparing for.

Brown hamburger & onion. Drain off fat,

Cooked frozen green beans or drain, no sald added canned green beans can be used for this recipe. If using frozen green beans, cook until tender.

Combine browned hamburger, onion, green beans, low sodium soup, pepper, and cheese and pour into sprayed steamtable pan(s)(size & # of pans determined by yield).

Finish with mashed potato layer (1/2 c/serving) spread on top. Optional: sprinkle with paprike for color.

Bake at 350 degrees for 30-60 minutes (depending upon pan size) until approximately 175 degrees F.

Cut into the # pieces to match yield of recipe prepared.

Serve 1 piece/ person

1 serving = 2 CS

Food Handling :

- Wash hands immediately before engaging in food preparation and again after engaging in any activities that contaminate the hands.
- Single gloves should be used for only one task and then discarded.

Cooking :

- Cook to an internal temperature of 155 F for 15 seconds.

Holding :

- Hold for hot service at an internal temperature of 135 F or higher.
- Will need to be at least 180 degrees for home delivery.

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